



1981-2011 30th Anniversary Year

# BURP NEWS

The Official Newsletter of  
BREWERS UNITED FOR REAL POTABLES

*I only drink beer on days that end with Y.  
- Unknown*



Larry Koch, Editor  
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## Febrewary 2011

9510 Bruce Drive  
Silver Spring, MD 20901



Febrewary Meeting, Bock & Cider  
Washington Grove, MD  
Saturday February 12, 2011

March Meeting, Stout  
Gaithersburg, MD  
Saturday March 19, 2011

April Meeting  
Belgian, Strong & Wood Aged Beers  
Arlington, VA  
April 16, 2011

May Meeting, Chili Cook-off  
Fairfax, VA  
May 7, 2011

SoFB  
Falls Church, VA  
May 14, 2011

## Mel's Meanderings

*By Mel Thompson, Fearless Leader*



What a great venue we were provided for the January meeting. Thanks to **Bud Hensgen** for procuring it for us with The Lab board member, Jay Smith. The acoustics were not so great, but the room size allowed for intimacy and reduced the tendency for us to isolate into our small

groups. Lots of new members gives much hope for BURP's future. All the homebrew I tried was superb. With all the IPA's to sample, it was a hophead's paradise. Even Portland, Oregon would have been envious of all the hoppy beers. BURP brewers keep getting better and better.

Raffle and charity. My thanks go out to you for not only supporting BURP, but also embracing sharing of some of BURP's prosperity with the less fortunate in our community. \$131 was donated to the Manna Food Center in BURP's name. Wow! A heartfelt thanks! Kudos to **Mark Hogenmiller** for running an innovative raffle. Don't forget to let me know if you have a favorite charity. Again the main criteria for consideration: local (though we would

Please submit all articles for publication in either plain text or Microsoft Word format to the e-mail address above. Deadline for articles is 2 weeks before each scheduled BURP meeting unless otherwise indicated. Changes to membership records should be sent to [membership@burp.org](mailto:membership@burp.org).

certainly consider a national or regional charity of merit), low administrative costs, observable results and no or a minimum of proselytizing.

At the February meeting, we will be collecting coats to give to the Salvation Army for distribution. There is still some winter weather left, so it's not too late to donate some of our discarded or rarely worn coats to the less fortunate. I see that the department stores are having end of winter sales on outer wear, so isn't this a good time to buy a new coat and donate your old one? Thanks in advance for your generosity.

I recently had the privilege of mentoring a new BURPer, **Matt O'Brien**, in an all-grain brewing session. When we were finished brewing an Imperial IPA, I questioned who learned the most, the student or the teacher. It may take Matt many years to shed the bad habits he learned from me. I hope they don't stick. Matt's questions made me think about things I've taken for granted for many years and have forgotten the reasons behind them. I'm hopeful that Matt learned that there are many ways to skin a cat and the simpler and more laid back, as long as one is adhering to the 4 main criteria for making good beer, the better. What are those criteria you ask? Recipe formulation, quality ingredients, temperature control and sanitation, but then you knew that.

The dry hopping demonstration we held was an interesting example of the differences in not only the characteristics of the different hop varieties used for dry hopping, but also the different fermentation characteristics. The same beer, an Imperial IPA, was used, but the batch split and fermented at different temperatures and for different lengths of time due to ambient basement temps in 2 different houses. Then the batch was split and dry hopped with the different hop varieties. It was interesting that the beers did not appear to be from the same batch as they were very different, not only just the hop aroma. Thanks to all who participated.

Ditto with the gadget presentation organized by Minister of Enlightenment, **Tim Artz**. I hope looking at some of the inventive brewing equipment made by fellow BURPers gave some ideas to new brewers. **Larry Koch's** prototype stir plate was smokin'. (Larry did put the fire out before it spread...)

How about the January BURP newsletter? Our master newsletter editor really outdid himself with

that edition. **Larry Koch** puts in an inordinate amount of time and effort bringing the newsletter to you while hounding us to get our articles in on time. I wish it could be a paid position based on the time and expertise required for the job, but alas, Larry does it out of the goodness of his heart and his commitment to BURP. So, show your appreciation to Larry and share something exceptional with him at the next meeting.

I'm looking forward to the February meeting at McCathran Hall in Washington Grove. **Tim Artz** has invited cider maker **Tim Rose** and orchard owner **Rob Miller** of Distillery Lane Ciderworks. There will be a cider competition, and you will have the opportunity to sample some exceptional ciders made by your fellow BURPers. Oh, and there is also a Bock competition. What better beer to drink on a cold February day than a warming bock or doppelbock? I hope to see all of you there. Cheers!

## Artz's Craft: Enlightenment Update

*By Tim Artz, Minister of Enlightenment*



Thank you to everyone who participated in the Gadget Showcase at January's meeting. It was great to see some of BURP's ingenuity on display. I particularly liked **Alan Hew's** wort chilling apparatus and his improvised jockey box, **Chris Sowell's** pump box, and **Larry Koch's**

magnetic stir plate (thankfully it did not catch fire). The educational content of Febrewary's meeting will focus on Cider. We will have a competition of homemade ciders. Ribbons will be awarded. **Mark Hogenmiller** has graciously agreed to run the contest as I will be departing on a business trip the same day.

**To be eligible for the cider contest, please contact me via e-mail ([tartz@cox.net](mailto:tartz@cox.net)) to register no later than Thursday, February 10.**

To register, you must specify the style, carbonation level and sweetness. The contest is open to BJCP categories 27 and 28 (see below for style descriptions). Cyser will NOT be included in this contest; please hold your cyser for the July Mead contest.

For each entry, bring at least one liter of cider. The contest will be open to any container style. We would like to have more cider than is needed for judging so that there can be an open discussion/tasting of the various ciders after the judging. Registered ciders must be logged in by 1:30pm, and judging will commence as soon as all registered ciders are on hand and the judging panel is ready to go.

**We need four to six judges for the cider contest. Please contact me ASAP if you would like to judge.** Preference will be given to whoever contacts me first and whoever has at least some experience with cider.

Distillery Lane's cider maker, Tim Rose (and possibly owner Rob Miller) will join us for judging and doing some detailed evaluation and comparison of our products. We will learn what makes ciders taste best, and hopefully get a chance for the winners to explain to us what they did that made their ciders stand out. If you are in the top entries, we will put you on the spot to explain how you made such great cider.

BJCP Style Guidelines for Cider:

#### INTRODUCTION TO CIDER GUIDELINES (CATEGORIES 27-28)

Cider is fermented apple juice. Perry is fermented pear juice. There are two categories for cider/perry: Standard (Category 27) and Specialty (Category 28). The Standard category covers ciders and perries made primarily or entirely from the juice of apples or pears (but not both at once). The only adjunct permitted in the Standard category, and only in some sub-categories, is a limited addition of sugar to achieve a suitable starting gravity. Note that honey is not a "sugar" for this purpose; a cider made with added honey must be entered either as a Specialty cider or as a Cyser under the appropriate mead sub-category. Other sugar sources that also add significant flavors (brown sugar, molasses) would also create a Specialty cider (such as New England style).

Aroma and Flavor:

\* Ciders and perries do not necessarily present overtly fruity aromas or flavors—in the same sense that a wine does not taste overtly of grapes. Drier styles of cider in

particular develop more complex but less fruity characters. In fact, a simple "apple soda" or "wine cooler" character is not desirable in a cider or perry.

\* Some styles of cider exhibit distinctly NON-fruity tastes or aromas, such as the "smoky bacon" undertones of a dry English cider.

\* The sweetness (residual sugar, or RS) of a cider or perry may vary from absolutely dry (no RS) to as much as a sweet dessert wine (10% or more RS). In sweeter ciders, other components of taste—particularly acidity—must balance the sweetness. The level of sweetness must be specified in order to arrange flights of tastings and entries within flights. Tasting always proceeds from drier to sweeter. There are three categories of sweetness:

- Dry: below 0.9% residual sugar. This corresponds to a final specific gravity of under 1.002.

- Medium: in the range between dry and sweet (0.9% to 4% residual sugar, final gravity 1.002 to 1.012). Sometimes characterized as either 'off-dry' or 'semi-sweet.'

- Sweet: above 4% residual sugar, roughly equivalent to a final gravity of over 1.012.

\* If a cider is close to one of these boundaries, it should be identified by the sweetness category which best describes the overall impression it gives.

\* Acidity is an essential element of cider and perry: it must be sufficient to give a clean, refreshing impression without being puckering. Acidity (from malic and in some cases lactic acids) must not be confused with acetification (from acetic acid—vinegar): the acrid aroma and tingling taste of acetification is a fault.

\* Ciders and perries vary considerably in tannin. This affects both bitterness and astringency (see "Mouthfeel" below). If made from culinary or table fruit, tannins are typically low; nevertheless some tannin is desirable to balance the character. The character contributed by tannin should be mainly astringency rather than bitterness. An overt or forward bitterness is a fault (and is often due to processing techniques rather than fruit).

Appearance:

\* Clarity may vary from good to brilliant. The lack of sparkling clarity is not a fault, but visible particles are undesirable. In some styles a "rustic" lack of brilliance is common. Perries are notoriously difficult to clear; as a result a slight haze is not a fault. However, a "sheen" in either cider or perry generally indicates the early stage of lactic contamination and is a distinct fault.

\* Carbonation may vary from entirely still to a champagne level. No or little carbonation is termed still. A moderate carbonation level is termed petillant. Highly carbonated is termed sparkling. At the higher levels of carbonation, the "mousse" (head) may be retained for a short time. However, gushing, foaming, and difficult-to-manage heads are faults.

Mouthfeel:

\* In general, cider and perry have a mouthfeel and fullness akin to a substantial white wine. The body is less than that of beers. Full-sparkling ciders will be champagne-like.

Ingredients:

\* The apple and pear varieties are intended to illustrate commonly used examples, not dictate requirements when making the style. In general, adjuncts are prohibited except where specifically allowed in particular styles, and then the entrant must state them. Common processing aids, and enzymes, are generally allowed as long as they are not detectable in the finished cider. Yeast used for cider/perry may be either "natural" (the yeast which occurs on the fruit itself and/or is retained in the milling and pressing equipment) or cultured yeast. Malo-lactic fermentation is allowed, either naturally occurring or with an added ML culture. Enzymes may be used for clarification of the juice prior to fermentation. Malic acid may be added to a low-acid juice to bring acidity up to a level considered safe for avoiding bacterial contamination and off-flavors (typically pH 3.8 or below). Entrant MUST state if malic acid was added. Sulfites may be added as needed for microbiological control. If used, the maximum accepted safe level for sulfites (200 mg/l) should be strictly observed; moreover, any excess sulfite that is detectable in the finished cider (a "burning match" character) is a serious fault.

\* Sorbate may be added at bottling to stabilize the cider. However, any residual aroma/flavor from misuse or excessive use of sorbate (e.g., a "geranium" note) is a distinct fault.

\* Carbonation may be either natural (by maintaining CO<sub>2</sub> pressure through processing or by bottle-conditioning) or added (by CO<sub>2</sub> injection).

## 27. STANDARD CIDER AND PERRY

The styles represented in this category are the principal established styles. The Common Cider and Common Perry styles are analogous to the cider and perry categories of earlier style standards. There are well-known styles not represented here—for example, Asturian (Spanish)—for which there are presently insufficient appreciation and a lack of commercial examples for reference.

In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. The first decision is whether the cider was made with apples with significant tannin content that gives the cider noticeable astringency or bitterness. If not, it should be entered as a Common Cider. If so, the choice is between the English and French sub-categories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more austere (English). For perry of a non-represented style, the

decision is, as above, based on tannin content. If in doubt, enter as Common Perry.

### 27A. Common Cider

A common cider is made from culinary/table apples, with wild or crab apples often used for acidity/tannin balance. Aroma/Flavor: Sweet or low-alcohol ciders may have apple aroma and flavor. Dry ciders will be more wine-like with some esters. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Appearance: Clear to brilliant, pale to medium gold in color.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency, but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a "session" drink, and suitably accompanies a wide variety of food.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry, medium, sweet).

Varieties: Common (Winesap, Macintosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics:

OG: 1.045 – 1.065

FG: 1.000 – 1.020

ABV: 5 – 8%

Commercial Examples: [US] Red Barn Cider Jonagold Semi-Dry and Sweetie Pie (WA), AEppelTreow Barn Swallow Draft Cider (WI), Wandering Aengus Heirloom Blend Cider (OR), Uncle John's Fruit House Winery Apple Hard Cider (MI), Bellwether Spyglass (NY), West County Pippin (MA), White Winter Hard Apple Cider (WI), Harpoon Cider (MA)

### 27B. English Cider

This includes the English "West Country" plus ciders inspired by that style. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Aroma/Flavor: No overt apple character, but various flavors and esters that suggest apples. May have "smoky (bacon)" character from a combination of apple varieties and MLF. Some "Farmyard nose" may be present but must not dominate; mousiness is a serious fault. The common slight farmyard nose of an English West Country cider is the result of lactic acid bacteria, not a *Brettanomyces* contamination.

Appearance: Slightly cloudy to brilliant. Medium to deep gold color.

Mouthfeel: Full. Moderate to high tannin apparent as astringency and some bitterness. Carbonation still to moderate, never high or gushing.

Overall Impression: Generally dry, full-bodied, austere.

Comments: Entrants MUST specify carbonation level (still or petillant). Entrants MUST specify sweetness (dry to medium). Entrants MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Kingston Black, Stoke Red, Dabinett, Foxwhelp, Yarlinton Mill, various Jerseys, etc.

Vital Statistics:

OG: 1.050 – 1.075

FG: 0.995 – 1.010

ABV:6 – 9%

Commercial Examples: [US] Westcott Bay Traditional Very Dry, Traditional Dry and Traditional Medium Sweet (WA), Farnum Hill Extra-Dry, Dry, and Farmhouse (NH), Wandering Aengus Dry Cider (OR), Red Barn Cider Burro Loco (WA), Bellwether Heritage (NY); [UK] Oliver's Herefordshire Dry Cider, various from Hecks, Dunkerton, Burrow Hill, Gwatkin Yarlinton Mill, Aspall Dry Cider

#### 27C. French Cider

This includes Normandy styles plus ciders inspired by those styles, including ciders made by various techniques to achieve the French flavor profile. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Traditional French procedures use small amounts of salt and calcium compounds (calcium chloride, calcium carbonate) to aid the process of pectin coagulation. These compounds may be used, pre-fermentation, but in limited quantity. It is a fault if judges can detect a salty or chalky taste.

Aroma/Flavor: Fruity character/aroma. This may come from slow or arrested fermentation (in the French technique of défécation) or approximated by back sweetening with juice. Tends to a rich fullness.

Appearance: Clear to brilliant, medium to deep gold color.

Mouthfeel: Medium to full, mouth filling. Moderate tannin apparent mainly as astringency. Carbonation moderate to champagne-like, but at higher levels it must not gush or foam.

Overall Impression: Medium to sweet, full-bodied, rich.

Comments: Entrants MUST specify carbonation level (petillant or full). Entrants MUST specify sweetness (medium, sweet). Entrants MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Nehou, Muscadet de Dieppe, Reine des Pommés, Michelin, etc.

Vital Statistics:

OG: 1.050 – 1.065

FG: 1.010 – 1.020

ABV:3 – 6%

Commercial Examples: [US] West County Reine de Pomme (MA), Rhyne Cider (CA); [France] Eric Bordelet (various), Etienne Dupont, Etienne Dupont Organic, Bellot

#### 27D. Common Perry

Common perry is made from culinary/table fruit.

Aroma/Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. No bitterness.

Appearance: Slightly cloudy to clear. Generally quite pale.

Mouthfeel: Relatively full, low to moderate tannin apparent as astringency.

Overall Impression: Mild. Medium to medium-sweet. Still to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (medium or sweet).

Varieties: Bartlett, Kiefer, Comice, etc.

Vital Statistics:

OG: 1.050 – 1.060

FG: 1.000 – 1.020

ABV:5 – 7%

Commercial Examples: [US] White Winter Hard Pear Cider (WI), AEppelTreow Perry (WI), Blossomwood Laughing Pig Perry (CO), Uncle John's Fruit House Winery Perry (MI)

#### 27E. Traditional Perry

Traditional perry is made from pears grown specifically for that purpose rather than for eating or cooking. Many "perry pears" are nearly inedible.

Aroma/Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. Some slight bitterness.

Appearance: Slightly cloudy to clear. Generally quite pale.

Mouthfeel: Relatively full, moderate to high tannin apparent as astringency.

Overall Impression: Tannic. Medium to medium-sweet. Still to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (medium or sweet). Variety of pear(s) used must be stated.

Varieties: Butt, Gin, Huffcap, Blakeney Red, etc.

Vital Statistics:

OG: 1.050 – 1.070

FG: 1.000 – 1.020

ABV:5 – 9%

Commercial Examples: [France] Bordelet Poire Authentique and Poire Granit, Christian Drouin Poire, [UK] Gwatkin Blakeney Red Perry, Oliver's Blakeney Red Perry and Herefordshire Dry Perry

## 28. SPECIALTY CIDER AND PERRY

Specialty cider/perry includes beverages made with added flavorings (spices and/or other fruits), those made with substantial amounts of sugar-sources to increase starting gravities, and the beverage made from a combination of apple and pear juice (sometimes called "pider").

The same general characteristics and fault descriptions apply to specialty ciders as to standard ciders (preceding category), with the exception of adjuncts allowed.

### 28A. New England Cider

This is a cider made with characteristic New England apples for relatively high acidity, with adjuncts to raise alcohol levels.

Aroma/Flavor: A dry flavorful cider with robust apple character, strong alcohol, and derivative flavors from sugar adjuncts.

Appearance: Clear to brilliant, pale to medium yellow.

Mouthfeel: Substantial, alcoholic. Moderate tannin.

Overall impression: Substantial body and character .

Comments: Adjuncts may include white and brown sugars, molasses, small amounts of honey, and raisins. Adjuncts are intended to raise OG well above that which would be achieved by apples alone. This style is sometimes barrel-aged, in which case there will be oak character as with a barrel-aged wine. If the barrel was formerly used to age spirits, some flavor notes from the spirit (e.g., whisky or rum) may also be present, but must be subtle. Entrants MUST specify if the cider was barrel-fermented or aged. Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry, medium, or sweet).

Varieties: Northern Spy, Roxbury Russet, Golden Russet

Vital Statistics:

OG: 1.060 – 1.100

FG: 0.995 – 1.010

ABV:7 – 13%

Commercial Examples: There are no known commercial examples of New England Cider.

### 28B. Fruit Cider

This is a cider with other fruits or fruit-juices added - for example, berry. Note that a "cider" made from a combination of apple and pear juice would be entered in this category since it is neither cider nor perry.

Aroma/Flavor: The cider character must be present and must fit with the other fruits. It is a fault if the adjuncts completely dominate; a judge might ask, "Would this be different if neutral spirits replaced the cider?" A fruit cider should not be like an alco-pop. Oxidation is a fault.

Appearance: Clear to brilliant. Color appropriate to added fruit, but should not show oxidation characteristics. (For example, berries should give red-to-purple color, not orange.)

Mouthfeel: Substantial. May be significantly tannic depending on fruit added.

Overall Impression: Like a dry wine with complex flavors. The apple character must marry with the added fruit so that neither dominates the other.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry or medium). Entrants MUST specify what fruit(s) and/or fruit juice(s) were added.

Vital Statistics:

OG: 1.045 – 1.070

FG: 0.995 – 1.010

ABV:5 – 9%

Commercial Examples: [US] West County Blueberry-Apple Wine (MA), AEppelTreow Red Poll Cran-Apple Draft Cider (WI), Bellwether Cherry Street (NY), Uncle John's Fruit Farm Winery Apple Cherry Hard Cider (MI)

### 28C. Applewine

The term for this category is traditional but possibly misleading: it is simply a cider with substantial added sugar to achieve higher alcohol than a common cider.

Aroma/Flavor: Comparable to a Common Cider. Cider character must be distinctive. Very dry to slightly medium.

Appearance: Clear to brilliant, pale to medium-gold. Cloudiness or hazes are inappropriate. Dark colors are not expected unless strongly tannic varieties of fruit were used.

Mouthfeel: Lighter than other ciders, because higher alcohol is derived from addition of sugar rather than juice. Carbonation may range from still to champagne-like.

Overall Impression: Like a dry white wine, balanced, and with low astringency and bitterness.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (dry or medium).

Vital Statistics:

OG: 1.070 – 1.100

FG: 0.995 – 1.010

ABV:9 – 12%

Commercial Examples: [US] AEppelTreow Summer's End (WI), Wandering Aengus Pommeau (OR), Uncle John's Fruit House Winery Fruit House Apple (MI), Irvine's Vintage Ciders (WA)

### 28D. Other Specialty Cider/Perry

This is an open-ended category for cider or perry with other adjuncts such that it does not fit any of the categories above. This includes the use of spices and/or other sweeteners. A cider with added honey may be

entered here if the cider character remains dominant. Otherwise it should be entered as mead in the cysyr sub-category.

**Aroma/Flavor:** The cider character must always be present, and must fit with adjuncts.

**Appearance:** Clear to brilliant. Color should be that of a common cider unless adjuncts are expected to contribute color.

**Mouthfeel:** Average body, may show tannic (astringent) or heavy body as determined by adjuncts.

**Comments:** Entrants **MUST** specify all major ingredients and adjuncts. Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry or medium).

**Vital Statistics:**

OG: 1.045 – 1.100

FG: 0.995 – 1.020

ABV: 5 – 12%

**Commercial Examples:** [US] Red Barn Cider Fire Barrel (WA), AEppelTreow Pear Wine and Sparrow Spiced Cider (WI)

\* **Membership Table:** **Trish Koch, Mel Thompson and Rod Rydlun**

\* **Floater and Beer Hunter video:** **Tim Artz Derek Terrell** from myLHBS, Falls Church, has donated three brewing kits for the event. I will brew two of the kits in advance, so we will have one for sampling and one for the bottling demo. The third kit will be used for the brewing demo. LPCC expects about 50 participants in the session, and we will want to get them over to Derek's place in return for his generous support!

I will be working with the volunteers and the LPCC folks over the coming month to get ready for the event. This is a great chance for BURP to support the LPCC and to gain some new members in the process!

## Lyon Park Community Center Fund Raiser and BURP Membership Drive

By *Tim Artz*



As reported in last month's BURPnews, the kind folks from the Lyon Park Community Center (LPCC), site of BURP's holiday banquet, had a great idea to raise funds for the center and help

BURP reach out to the community. As a result, I have been in discussions with them on a brewing demonstration event.

It looks like the date will be March 26, pending final confirmation from the center.

Thanks to all who volunteered to help!! Assignments will be as follows:

- \* **Brewing Demo:** **Robert Stevens and Mike Gallagher**
- \* **Bottling Demo:** **Mark Hogenmiller and Terri Fischer**
- \* **Root beer making demo:** **Steve Marler, Polly Goldman and Herb Rose**

## Dave & Becky Pyle's Pork Biryani Recipe

- 3 pounds of pork butt
- 3 tablespoons of Cajun spices
- 6 Medium Onions Peeled and chopped
- 5 Cloves of Garlic peeled and chopped
- Fresh ginger about 2 inch long peeled and chopped
- 1 stick of Cinnamon
- 8 whole cardamon pods
- 10 Whole Cloves
- 1 teaspoon of black pepper
- 2 Bay Leaves
- 1 hot pepper
- 2 Tablespoons of curry powder
- 4 cups of rice
- 1 1/2 cups of water or chicken stock per cup of rice

Mix in the Cajun spices into the 3 pounds of pork butt and let it sit in the fridge over night. The next day, smoke the pork in the smoker at 200 degrees until done (about 1-2 hours) and let cool. Reserve the drippings from the smoked pork.

When sufficiently cooled, pull apart the meat from the fat, discarding the fat. Chop the meat into small mouth-size pieces. Put the reserved drippings into a large pot and gently heat it. Stir in the onions, garlic, ginger, cinnamon, cardamom seeds, cloves, peppercorns, bay leaves, red peppers and curry powder. Continue cooking for three to four minutes.

Remove mixture and put into a blender and blend to make a paste. Put the paste into a pot large enough to hold the pork and the 4 cups of cooked rice. Stir the rice into the paste then add the water/chicken stock and pork meat. Bring to a boil, then turn down heat and let simmer for 15 minutes. Let stand for 5 minutes. Fluff with fork and serve.

## From the Ministry of Culture

*By Wendy Aaronson and Mike Evans, Co-Ministers of Culture*

*A purpose of BURP monthly competitions is to encourage a brewer to advance their brewing skills either by improving recipe formulation and technique based on objective feedback from score sheets or by experimenting with styles they have never brewed. A competition promotes education and the availability of great tasting home-brewed beer at meetings.*

### January 2011 Monthly Competition Results

Based on your survey feedback, we brought two changes to running the January competition that seemed to be positive changes. By pre-registering the beers, we were actually ready to begin the competition by 1:30. We also allowed non-standard bottle entries that did not affect the judging. We held two competitions. There were 18 entries in the India Pale Ale Competition brewed by 12 brewers and 1 brewing team! There were 2 English IPAs, 8 American IPAs, and 8 Imperial IPAs. Many thanks to the entrants for sharing their exceptionally tasty products. Individual brewers were: **Mike McGuire** (American IPA), **Steve Marler** (English IPA), **Matt Cash** (Imperial IPA), **Matt O'Brien** (he entered 2 Imperial IPAs that were brewed with **Mel Thompson** and 1 Imperial IPA brewed with **Chris Sowell**), **Mike Evans** (brewed an Imperial IPA with **Chris Mitchell**), **Mike Horkan** (American IPA), **Mike Reinitz** (American IPA), **Mitch Pilchuk** (English IPA), **Paul Bell** (2 American IPAs), **Chris Sowell** (1 American IPA and 2 Imperial IPAs), and **Scott Wise** (American IPA). In the New Brewer/Extract division, **Joe Federico** entered an American IPA, and **Yancy Bodenstien** teamed up with his

spouse, **Laura Cole**, to brew an Imperial IPA. Also, many thanks to our outstanding panel of judges, **Tom Cannon**, **Justin Housenger**, **Brian Matt**, **Jim Hanson**, **Wendy Schmidt**, **Terri Fischer**, **Bruce Bennett**, and **Jamie Langlie**. **Chris Sowell** took a first place with his Imperial IPA, Green Giant. **Mitch Pilchuk** took second place with an English IPA, and **Mike Evans** and **Chris Mitchell** took third place with an Imperial IPA. There were 6 beers in the mini-BOS, and from the perspective of an observer who tasted all of these, the judges had a difficult choice. The English IPA held up against the aggressively hopped and bigger Imperial IPA, but in the end, the Imperial IPA won out because of the integration of the hops, malt, and alcohol. It was so smooth that you would be surprised by the alcohol. It was also a real toss-up between **Mike McGuire's** American IPA and the third place Imperial IPA. Again, the more intense beer won out. **Scott Wise** and **Paul Bell** also made it to the mini-BOS table. **Matt O'Brien** played with different hops to create 3 completely different beers. While the judging was taking place, he shared his experience with others during the meeting. **Mike Reinitz** created a noteworthy entry. His American IPA appropriately named Full Nelson was made with 100% Nelson Sauvignon hops. It was a lovely floral beer, but it didn't have the bitterness and citrus character expected from an American IPA, so judges marked it down for being too sweet. It reminded us of the 100% Horizon IPAs entered in last year's Praise Hops competition. We think this would probably be a very good flavor hop that could smooth out the bitterness of other hops. Also, it may be a good hop to use in English bitters because its sweet, floral profile may give a low alcohol beer some lasting flavor. Leftover beers were enjoyed by everyone. The other competition was English Pale Ale. **Jeanne Osburn's** ESB was the only entry. It was a fine example of the style.

**1st Place IPA Competition Recipe:** Here is **Chris Sowell's** Imperial IPA Recipe. He named the beer "Green Giant". It is a 10 gallon recipe.

15 lbs American 2-row  
15 lbs Maris Otter  
2 lb 4 oz cara pils  
2 lb 4 oz crystal 40  
1 lb Victory



2 lb of cane sugar

6 oz CTZ at 90 min

2.5 oz CTZ at 45 min

2 Oz Simcoe at 30 min

1 oz Citra at 30 min

5 oz Simcoe at flame out

2 oz Centennial at flame out

1 oz Citra at flame out

Large starter or 3 yeast packets per 5 gallon carboy of 1056

Single step infusion mash at 154. Collect 15 gals and boil down to 10 gal.

Ferment at 64 °F for 7 days and transfer to secondary (transfer in a closed system with CO2).

Add first addition of dry hops - 1 oz of each Simcoe, CTZ, Centennial is added to each fermenter.

At Day 15, add second dry hop (per carboy) - .25 oz of each Simcoe, CTZ, Cent, 1 oz of Amarillo.

On day 19, raise to 72 °F.

On day 21, crash to 32 °F until everything settles out.

Keg (again closed transfer with CO2) and enjoy!

### Brewer of the Year

News Flash! **Mel Thompson** is taking a year off from entering a minimum of 3 beers into every competition and will hold the newly established BOTY Emeritus title. He will still brew and enter competitions. We just won't receive half of the entries from Mel. So, here is your chance to earn the coveted BOTY title.

The 2011 standings for BOTY are as follows:

Chris Sowell	Individual	5
Mitch Pilchuck	Individual	4
Mike Evans	Individual	3
Yancy Bodenstein & Laura Cole	Team	1
Steve Marler	Individual	1
Scott Wise	Individual	1
Paul Bell	Individual	1
Mike Reinitz	Individual	1
Mike McGuire	Individual	1
Mike Horkan	Individual	1
Matt O'Brien	Individual	1
Matt Cash	Individual	1
Joe Federico	New Brewer/ Extract	1
Jeanne Osburn	Individual	1

### Upcoming Competitions:

**In February**, there will be two competitions. The first is Category 5 - Bock. This includes Maibock/Helles Bock, traditional Bock, Doppelbock, and Eisbock. The style guidelines can be found at <http://www.bjcp.org/2008styles/style05.php>. The winner of this category will be sent to the AHA Club-Only competition. The other competition is Cider. Please see Tim's column for more information on this competition.

BOTY points will go to all entrants and the winners of both competitions. A ribbon will also be awarded for both competitions. For the Bock competition, you will need the equivalent of at least two 12 oz bottles. Your entries can even be in an unmarked container with a carbonator cap. You must pre-register. Send us an email to [Culture@burp.org](mailto:Culture@burp.org) with the following information by Thursday, February 10: Brewer Name(s), Division (Individual, Team, New Brewer/Extract), Category and Subcategory, Beer Name (optional). We will issue an entry number. Label your bottle with that number.

**In March:** We will have the 21st Dan McCoubrey Memorial Stout competition. Style guidelines can be found at <http://www.bjcp.org/2008styles/style13.php>. BOTY points will be awarded to entrants and winners. Ribbons will be awarded to the winners.

**In April:** We will have two competitions. First is Category 18 - Belgian Strong Ales. The style guideline can be found here <http://www.bjcp.org/2008styles/style18.php>. The other is Category 22C - Wood-Aged Beer. Style guidelines can be found at <http://www.bjcp.org/2008styles/style22.php#1c>. The winner of this category will be sent to the AHA Club-Only competition.

For recipe ideas, there are several books in the BURP library. Contact **Bill Ridgely**, and he will bring these to the February meeting.

### BURP Beer Kit & German Beer Competition:

In September, we will have the all German beer competition. To encourage a lot of entries and team spirit, BURP will provide a basic ingredient kit to 8 teams. The following will be provided in the kit: 7 lbs pilsner malt, 4 oz Hallertau Tradition hops (4.8-5.3% AA). We will also provide a slurry of lager yeast upon request. The rules are simple.

This is a team brew, only 1 kit per team. If you ordinarily brew as a team, e.g. Team Aaronridge, you need to invite others to join you. You must brew a German beer and enter the beer into the September German beer keg competition. You should be able to provide 2.5 (e.g. doppelbock strength) gallons to 5 gallons. We encourage you to use all of the ingredients that we provide, but we expect that you may need to make adjustments to the basic kit and certainly add whatever is needed to make an authentic German beer. If you are an extract brew team and you want to challenge the all-grain brewers, we will gladly prepare an extract kit upon request. The kits will be provided on a first-come, first-served basis. We should have all of the kit ingredients by the February 12 meeting. Please send an email to [Culture@burp.org](mailto:Culture@burp.org) if you would like a kit and are willing to establish a brewing team.

**Spirit of Free Beer:** Spirit of Free Beer will be at *Mad Fox Brewing* on Saturday May 14. The competition is registered with the AHA/BJCP Sanctioned Competition Program. Information about it should be in the next *Zymurgy*. The first planning meeting is February 7 at *Mad Fox*. Volunteers are always needed. Don't miss the fun of getting involved. Please contact us if you are interested.

**Belgian Strong Ales:** This category (Belgian Blonde Ale, Belgian Dubbel, Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale) is a diverse group but are grouped together because of the few similarities they all share - high levels of alcohol, high carbonation, and Belgian Yeast. The alcohols aren't typically subdued in these beers, it can be pronounced or hiding behind a complex malt bill. Bitterness is typically low to medium while yeast esters can be high, which can make for a very complex beer. Malt profiles can be very complex with multiple grains or very simple with just pilsner malt. One common similarity that I have found researching these styles is the inclusion of sugar within the recipe. Be it a dark syrup or just plain cane sugar most would agree some sugar is needed to help raise the level of alcohol. This can have different effects on the specific style of beer you're trying to brew but usually lightens the body. Making a good Belgian Strong Ale requires a good healthy slurry of Belgian yeast. The Belgian

yeasts are known for their complex esters and phenols. Having the right level in your beer is important, so controlling the temperature you ferment is crucial. If the temperature is too low you may not have enough esters and too high may bring in some harsh alcohols. For more information on this category please reference the BJCP style guidelines. Here are a few recipes...

### "Dirty Devil" – Belgian Golden Strong Ale

by Mike Evans

OG: 1.072

FG: 1.007

SRM: 3.6

IBU: 31

ABV: 8.5%

Ingredients for 7 gals

14.0 lb Pilsner Malt

1 lb Turbinado Sugar

1.5 lb Cane Sugar

3.25 oz Czech Saaz 2.75%AA (90 min)

White Labs 570 Belgian Golden Ale Yeast or Wyeast

1388 Belgian Strong Ale

Single infusion mash at 149F for 60mins. Make a half gallon starter. Start Fermentation at 64F and rise up to 82F over 10 days. Frequently take samples to check if it has reached it's the intended final gravity then move to secondary or keg. Leave longer if it hasn't reached the proper level of attenuation. The key to this style is allowing the beer to dry out, but you don't want it lower than 1.007 or it will be too thin and boozy.

### "Dubbel Indemnity" – Belgian Dubbel

by Mark Pasquinelli (*Zymurgy* May/June 2009)

OG: 1.071

FG: 1.016

SRM: 18

IBU: 30

Ingredients for 6 gals

9.0 lb Pilsner Malt

2.0 lb Munich Malt

1.0 lb CaraMunich Malt

1.0 lb Aromatic Malt

0.5 lb Special B

1.0 lb Dark Candi Syrup (90 min)

1.50 oz Styrian Goldings 5.0%AA (60 min)

1.00 oz Saaz 3.5%AA (15 min)

White Labs 500 or Wyeast 1214 Trappist Yeast, ½ Gal Starter

4.4 oz Corn Sugar

Step mash at 148F for 40 minutes and 154F for 20 minutes. Ferment at 70F for 10 days. Condition in secondary fermenter for two weeks.

Extract Version: Substitute 10lb of light liquid malt extract for Pilsner, Munich, and Aromatic malts, increase 60 minute hops to 2.25oz and reduce boil time to 60 minutes. Steep grains in 1.5 gallons of 160F water for 30 minutes, then remove and sparge grains with 0.5 gallons of hot water. Stir in malt extract and candi syrup and bring to a boil. Add 60 minute hops. Boil for 45 minutes, then strain into a fermenter with enough cold water to make 6 gallons in the fermenter. Pitch yeast and aerate well. Ferment at 70F for 10 days. Condition in secondary fermenter for two weeks.

- BURP Titanium Bottle Openers (last a lifetime) - \$8.50
- BURP Baseball Caps (Blue or Tan) - ~~\$13.50~~  
**CLEARANCE SALE now \$10**

See me at the next meeting to purchase merchandise.

Due to the sensitive nature of the Treasury reports and the newsletter being in the public domain, Treasury Reports are now posted at the member's only [BURP financial page](#) on the club's web site

BURP members are reminded that all expense submissions must include details. Required details are date, exact amount, detailed item description, any special circumstances, and name of person to be reimbursed. Event coordinators should maintain a spreadsheet for their project. Correspondence can be sent to me at [prosperity@burp.org](mailto:prosperity@burp.org).

## BURP Prosperity Report

*By Mark E. Hogenmiller, Minister of Prosperity*

Thanks to all who participated in the January Raffle. As announced by



our fearless leader and at the meeting, 50% of the proceeds (\$131) were donated by BURP to Manna Food Center <http://www.mannafood.org/>

**Raffle News** – Early Bird Special – For those that were at the last meeting,

they may have noticed that we had a special raffle at 3:00PM for a case of beer. We will continue this for the next couple of meetings, in order to encourage early participation in the raffle. So make sure you see the raffle ticket seller before 2:59PM to be included in the early bird drawing. Congratulations to **Dot Artz** who walked away with a case of beer to enjoy.

On that note thanks to **Robert and Anne Stevens** and **Pat and Janet Crowe** for picking up donated cases beer from the Brewers Association Congressional Reception! Some of these are generally not found in the MD/DC/VA distribution area and will make great raffle prizes.

**Merchandise News-** We still have the following available:

- BURP Lapel Pins - \$3 (make great exchange gifts while pub crawling)

## BURP 10 and 20 Years Ago

*Compiled By Bill Ridgely*

### 20 Years Ago, Feb 1991

In Feb 1991, BURP decided to honor its late founding father **Dan McCoubrey** by naming the club's longest-running competition, the Stout Competition, after him. This was appropriate since Dan was well known for brewing only stout. The 1st McCoubrey Memorial Stout Competition (and 7th Stout Competition overall) was held at the Oxon Hill Jaycee Center in Ft Washington, MD on Feb 28. This, like all meetings held at this venue, was a week night meeting, but the crowd was not deterred. It was a full house, and there were 25 entries for the competition (down 6 from the previous year, which had been the club's biggest stout competition ever). The size of the competition called for some logistics, so the crowd was divided into 3 groups for the first round. Each table was assigned a steward and 8 entries (9 at the 3rd table) as well as commercial stout standards (Guinness, Mackeson, and Grant's Imperial) and a tasting style sheet. Most entries fell into the "dry stout" category. There was one sweet stout and, oddly, no imperial stouts. There was an oatmeal stout, a blueberry stout, and one listed simply as a "stupid stout". Each table then

chose 2 beers to send to the Best of Show table. There, the final winners were selected by four of the club's most experienced brewer/judges - **Jim Busch**, **Chuck Popenoe**, **George Rivers**, and **Bob Wright**. Meanwhile, some serious beer tasting and noshing was going on throughout the hall. Brewer of the Month **Wendy Aaronson** contributed 5 gal of very nice copper colored pale ale made with the extract-based kit provided by the club. BURPer **Tim Ness** brought the results of the kriek-beer extract kit he won at the October Weird Beer Competition. The beer had a strong, sweet cherry flavor which was very tasty but, lacking a sour component, was far from a traditional kriek. At meeting's end, the competition winners were announced. First went to **Paul Girouard** for his dry stout, and second went to **Erik Henchal** for his dry stout (Erik was off fighting the war, but his beer was brought by wife **Laraine**). Third place was a tie between **Tom & Linda Pehlke** (dry stout) and **Bill Ridgely** (2 year old strong stout). The meeting ended with another excellent raffle. Prizes included a \$15 homebrew supplies gift certificate and 2 bottles of 1987 Thomas Hardy Ale (contributed by the always-generous *Berose Liquors*) as well as the remaining bottles of commercial stout used as competition standards.

The Feb 1991 issue of BURP News was once again edited by your humble compiler, taking over from regular editor **Erik Henchal**, who was assigned to a military hospital in Germany to support Desert Storm (recently renamed from Desert Shield). My regular co-editor **Jim Dorsch**, who also worked for Defense, was also caught up by events and unavailable for BURP duty. But the club struggled on. One benefit of having members overseas is getting excellent beer reporting from the war front. In this issue, former "guest of the Iraqi president" **Bob Wright** contributed a great article on "Beers in Kuwait and Iraq". Yes, there was commercial beer in Iraq during Bob's "vacation" there - a rather insipid lager called Pearl. It was apparently manufactured under less than sterling quality control. Bob mentioned that air space in bottles could be anywhere from ¼" to 2", and the hopping of the beer (what little there actually was) varied greatly depending on the quantity of hops the brewery could come up with on any given brew day. But at least the beer was "drinkable on a hot

day", despite the \$9.30 (at the official exchange rate) per half liter price. On the European front, **Erik Henchal** provided an excellent review of Oktoberfest, which he attended during his first tour of duty in the Fall of 1990. Erik gave a history of the event followed by a description of the site and activities during his visit. As he said in his article, "the air was thick with *gemutlichkeit*", despite some rather extreme examples of intoxication and occasional fights between Germans and Italians. Wrapping up the newsletter was **John Hallberg's** nice article on matching beer to cuisine and a helpful chart matching body weight vs number of alcoholic drinks to give a better idea of a person's potential blood alcohol level.

### 10 Years Ago, Feb 2001

BURP was still enjoying the afterglow of the extremely-successful Spirit of Belgium 2001 when the club met at the home of **Peter & Joyce Long** in Clifton, VA on Feb 3. This was always one of the club's most popular winter venues, featuring the Long's wonderful pub room with its large fireplace and horseshoe-shaped bar. There were two major events associated with this meeting - a pale ale competition and election of new officers for 2001 (postponed from January due to the SOB event). The officer election was conducted throughout the meeting by secret ballot. At meeting's end, the new officer corps for BURP's 20th anniversary year was announced - Fearless Leader **Bill Ridgely**; Enlightenment Minister (Education) **Wendy Aaronson**; Culture Minister (Competitions) **Alison Skeel**; Truth Minister (Newsletter) **Jamie Langlie**; Propaganda Minister (Mem-beer-sip) **Bob Kepler**; Prosperity Minister (Treasurer) **Ralph Bucca**; Web Minister **Lynn Ashley**; and Li-Beerian **Wendy Schmidt**.

I have very little information on the Pale Ale Competition as there was no meeting report filed. However, I do have a list of the winners. All winning entries were American Pale Ales. First place went to **Mike Horkan**, second to **Bob Dawson**, and third to **Wild Willie Winter**.

The contents of the combined Jan-Feb 2001 issue of BURP News was fully covered in last month's history column.

## 2011 BURP OFFICERS

Office	Officer	Contact Information
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<b><i>BURP Doxology</i></b>
<p><i>Praise BURP from whom beer blessings flow,                  Praise BURP ye brewers here below,                  Praise BURP above ye heavenly hosts,                  Praise barley, hops and yeast the most                  Aaaaaaaaaa, Drink!</i></p> <p>Al Lowry, 1994</p>

<p style="text-align: center;"><b>Designated Driver Program</b></p> <p>In its quest to promote the safe and responsible enjoyment of homebrewed beer, BURP is pleased to offer its Designated Driver Program. If you are a designated driver, you will receive complimentary door prize tickets. <b>Note: Non-alcoholic beverages are not provided by the club. Please bring your own supply to club events.</b></p>	<p style="text-align: center;"><b>Guide for New Members</b></p> <p>Bring more beer than you drink; bring more food than you eat. Find the nametags and put one on. Sample (i.e., drink a small quantity of) other people's beers and make constructive comments. Give other people samples of your beer. Chat freely with the first stranger you meet; that person won't be a stranger for long. Don't drive while intoxicated.</p>
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